

PROJECT	QUANTITY	ITEM NO
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# FlexFusion™ Combi Oven

## Space\$aver™ Plus with Integrated Hood

**FSHN610** Electric  
HSE610 Integrated hood



The Henny Penny integrated hood for Space\$aver Plus combis offers a low-cost venting solution that gives operators the flexibility to position combi cooking anywhere there is not a dedicated ventilation system.

This lightweight integrated hood is mounted directly to Space\$aver Plus combi and recirculates air through four filter levels. No additional external venting required. Powerful two-speed blower draws in smoke, odors and condensation through the 4-level filter system and returns fresh air to ambient conditions. Hood ON/OFF and fan speed are controlled from Chef's Touch control.

The FlexFusion Space\$aver Plus combi gives you the flexibility to cook nearly everything on your menu to perfection from 22 inches of counter width. Powerful yet highly energy-efficient boilerless steam generation and racking for full-size steam table pans makes it perfect for smaller operations with limited kitchen space.

The Space\$aver Plus features an updated version of Chef's Touch, an intuitive control system with a durable 7-inch touch/swipe screen that makes it as easy to use as a smartphone! Just tap the app for everything from cook-and-hold to cleaning and trouble-shooting.

With the integrated hood option, guests and crew will experience a more pleasant environment, free of odor and grease-laden vapor.

FSHN610 Space\$aver Plus combi oven with HSE610 integrated hood



### Standard Features Integrated Hood

- Effective condensation of steam and vapor directly from combi units
- Extracts smoke, fat, and odors through a powerful 4-level filtration system
- Condensate drains back through existing vent into combi cabinet drain
- 2 fan speeds
- Convenient front access to clean and service filters
- Rugged smoke and odor filters engineered for long life
- Cleanable flame protection filter and fat filter
- Separate power connection
- Lightweight, easy to install
- Welded stainless steel construction for easy-cleaning and long life

### Standard Features Space\$aver Plus

- Chef's Touch™ Control System for Automatic or easy manual cooking
- Accepts full-size steam table pans on 5 or 6-levels
- Removable tilt-resistant wire pan rack for optimal air flow and sanitation
- DynaSteam2 precision boilerless steam generation
- Improved 5-speed auto-reverse fanwheel for fast, even cooking throughout the cabinet
- Powerful high-efficiency motor uses up to 15% less energy
- Full perimeter door seal
- Triple-pane glass saves 28% more energy over ventilated door system

- Integrated LED lighting in window perimeter for improved viewing
- Earns the ENERGY STAR® mark for energy efficiency
- Improved WaveClean® self-cleaning system uses 36% less water
- Stainless steel interior cabinet with coved corners
- 1 mm stainless steel exterior
- Easy access for maintenance and repair
- USB port for convenient download of programs, diagnostic messages or HACCP data

See separate data sheet FSEN610 for additional features, accessories, and specifications for the Space\$aver Plus Combi.

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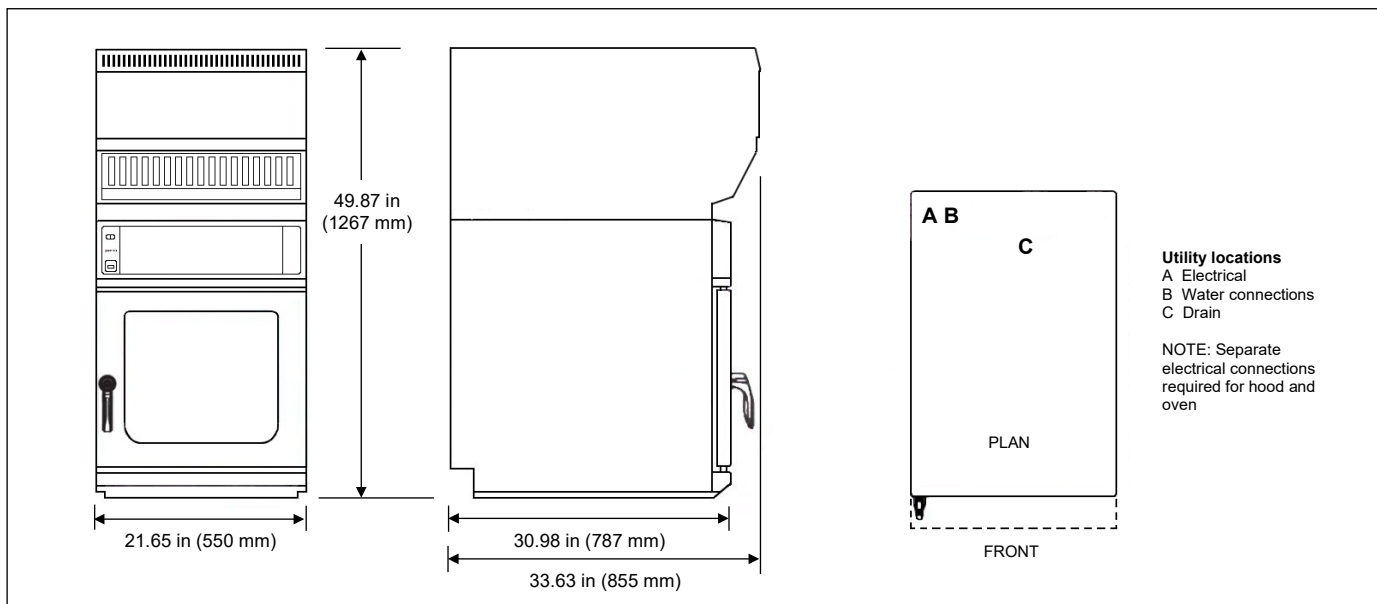
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### Dimensions

Height	49.87 in (1267 mm)
Width	21.65 in (550 mm)
Depth	30.98 in (787 mm) oven at base
	33.63 in (855 mm) hood overall

### Additional specifications for oven

Please see separate data sheet FSEN610

### Bidding specifications

Provide Henny Penny FlexFusion SpaceSaver™ Plus model FSHN610 electric combi oven with integrated hood that filters oven exhaust for operation in locations without permanent hood and ventilation. Hood and oven ship separately and must be assembled onsite.

Oven cooks with steaming/moist heat, convection/dry heat, or a combination of dry and moist heat, and holds up to 5 full-size steam table pans 2.5 in (65 mm) or 6 half-size sheet pans 1 in (25 mm) pans or grids on removable tilt-resistant wire pan rack.

Hood shall incorporate

- 4-level filtration system
- Noise level under 65 db
- Lightweight stainless steel construction
- Filters easily accessed from front of unit

Oven shall incorporate:

- Chef's Touch Control System featuring protected full-color capacitive touch screen with automatic and manual cooking capability, ClimaSelect Plus humidity control and designated pre-loaded apps
- Boilerless DynaSteam2 Technology with precise humidity generation
- Variable speed, auto reverse fanwheel that moves air in alternating directions for more even heating
- Automated WaveClean® self-cleaning system
- Seamless stainless steel cooking chamber, full-perimeter door seal and triple-pane glass for energy efficiency
- Cabinet exterior 20-gauge stainless steel

### Crated

Oven and hood ship separately

For hood, please contact Henny Penny

For oven, see separate data sheet

### Required clearances

Sides	2 in (50 mm)	air flow
Back	2 in (50 mm)	air flow, utilities
Front	28 in (700 mm)	door open

### Ambient climate

140–270°F (5–40°C)

95% relative humidity non-condensing

### Noise level

< 65 db

### Electrical hood only

Volts	Phase	Hertz	kW	Amps	Wire*
120	1	60	0.5	N/A	2+G

### Electrical oven only

Volts	Phase	Hertz	kW	Amps	Wire*
208	3	60	7.4	22.2	3+G

### Laboratory certifications



\*Units shipped with power cord. Separate electrical connection required.

Continuing product improvement may subject specifications to change without notice.

### 24 Hour Technical Support:

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